

Pumpkin Muffins

Moist and flavorful pumpkin muffins perfect for fall. Easy recipe with warm spices, ready in 40 minutes. Great for breakfast or snacks!

15	25	40	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Pumpkin Muffins

Ingredients

- 1 cup flour
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 egg
- 1 tsp baking soda
- 1 tbsp cinnamon
- 1 tsp nutmeg
- 1 tsp clove
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

- 1 Prepare the oven and pan**

Preheat your oven to 190°C (375°F). Line a 12-cup muffin tin with paper liners or grease each cup thoroughly with butter or cooking spray.
- 2 Mix dry ingredients**

Whisk together 1 cup all-purpose flour, 1 cup granulated sugar, 1 teaspoon baking powder, 1 teaspoon ground cinnamon, 1 teaspoon ground nutmeg, and 1 teaspoon salt in a large bowl until evenly combined.
- 3 Combine wet ingredients**

Beat 2 eggs in a separate medium bowl until smooth. Whisk in 1 cup pumpkin puree and 1 tablespoon melted butter until the mixture is completely smooth with no lumps.
- 4 Combine wet and dry ingredients**

Pour the wet ingredients into the bowl with the dry ingredients. Gently fold together with a wooden spoon or spatula until just combined and no dry flour remains visible, about 10-15 stirs.
- 5** Divide the batter evenly among the prepared muffin cups, filling each about two-thirds full. Tap the pan gently on the counter to settle the batter.
- 6** Bake for 20-25 minutes, until the tops are golden brown and spring back lightly when touched, and a toothpick inserted in the center comes out with just a few moist crumbs.

7 Cool the muffins in the pan for 5 minutes, then transfer to a wire rack to cool completely before serving, about 15 minutes.

Tips

Don't overmix the batter – stir just until the dry ingredients are moistened. Overmixing develops gluten, resulting in tough, dense muffins instead of tender ones.

Fill muffin cups about 2/3 to 3/4 full for perfectly domed tops. Too much batter will cause overflow, while too little results in flat, small muffins.

Test for doneness by inserting a toothpick into the center of a muffin. It should come out with just a few moist crumbs clinging to it, not completely clean or wet with batter.

Let muffins cool in the pan for 5 minutes before transferring to a wire rack. This prevents them from falling apart while still allowing proper cooling to prevent soggy bottoms.

Use room temperature eggs for better incorporation into the batter. If you forget to take them out ahead of time, place them in warm water for 5-10 minutes.

For extra flavor, toast your spices in a dry pan for 30 seconds before adding them to the recipe. This intensifies their flavor and aroma.

Freeze baked muffins individually wrapped for easy grab-and-go breakfasts. They thaw quickly at room temperature or can be warmed directly from frozen.

Add mix-ins like chocolate chips, chopped pecans, or dried cranberries during the last few stirs to distribute them evenly without overmixing.